

# Piwo

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **59**
- SRM **5.3**
- Style **Dark American Lager**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (79.4%)	81 %	4
Grain	Pale Ale	1 kg (15.9%)	80 %	7
Grain	Abbey Malt Weyermann	0.3 kg (4.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	15.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale